

Mugg and Bean Recipes

SHMALTZED BAGEL WITH BRISKET AND PICKLES

R22.50

INGREDIENTS:

1 White bagel
100g Brisket
25g Branston pickle
25g Schmaltz
30g Tomato
40g Coleslaw
40g Potato salad
Lettuce
Lemon wedge
Onion rings

METHOD

Toast bagel both sides. Spread with schmaltz, top with lettuce tomato and the brisket. Branston pickle & sliced onion on top. Serve with coleslaw and potato salad on the side. Prepared on a large plate.

Garnish

- A wedge of tomato.
- Chopped parsley.



Mugg and Bean Recipes

TOASTED BAGEL WITH, BASIL AND TOMATO & SMOKED SALMON SHEARS. R17.50

ingredients

BASIL SHMEAR:

1 kg cream cheese

60g chopped basil

80g sun dried tomato

Salt ground black Pepper

Olives

Method

Mix all ingredients together and add salt and pepper to taste

SALMON SHMEAR

1 kg cream cheese

80g smoked salmon

Salt & ground black pepper

Method

Slice salmon into small pieces and mix into cream cheese. Add salt and black pepper to taste.

Main method

Toast bagel on both sides, place on plate with the two shmears in glass stacking bowls and a side salad AS PER PHOTO.

Prepare on a large plate.

Garnish

- Chopped parsley.
- Side salad.

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SMOKED SALMON AND CREAM CHEESE BAGEL

25.50

Ingredients

1 Toasted bagel
80g Smoked salmon
2tsp Cream cheese
1/2 tsp horseradish
8 capers
lettuce
Tomato
Onion
100g Coleslaw
100g potato salad

Method

Toast bagel on both sides. Place lettuce and tomato down first the salmon. Put two tsp cream cheese on top and a 1/2-tea spoon of horseradish on the very top. Sprinkle with capers. Place the coleslaw and the potato salad on the side using lettuce as a bed.

Garnish

- A wedge of lemon and tomato.
- Chopped parsley.



Mugg and Bean Recipes

Double Cheese Burger Bagel

R26.50

Burger patties

5kg Beef Mince
500g Bread curbs
4 Eggs
100ml White Vinegar
½ cups Parsley
Salt and pepper to taste.

Mix ingredients together and portion it in 80g patties.

Ingredients Cheese Burger

1 x Bagel cut into 3
2 x 100g Patties
2 x Slices Swiss cheese
Tomato
Onion
Lettuce
Piccalilli
New potatoes

USE A HOT PLATE!

Method

- Slice bagel in three.
- Toast the buttered bagel on an open toaster.
- Grill the burger patties to customer liking.
- Sauté the herb potatoes.
- When all is cooked assemble as per photo.
- Take the first slice of bagel & put lettuce, tomato and onion. Top with burger patty and Swiss cheese.
- The second layer of bagel top with piccalilli. Place lettuce tomato and onion and the burger patty. Top with Swiss cheese.
- Top with a dollop of piccalilli



Mugg and Bean Recipes

Bismarck Herring Salad

R23.50

Ingredients

- 1 Bagel split
- 50g Herring cream mix
- 1 Apple
- Lettuce tomato onion
- Gherkins, Pepper dew, onion, cucumber sticks, lemon.

Method

- Toast bagel and place lettuce, tomato and top with herring and cream mix (Herring mix - Chopped herring, cream And chives with salt and pepper)
- Arrange Apple pieses on top.
- Place lid of the bagel at an angle.

Garnish

- A wedge of lemon and a wedge of tomato.
- Chopped parsley



Mugg and Bean Recipes

Bagel Nicoise

R26.50

Ingredients

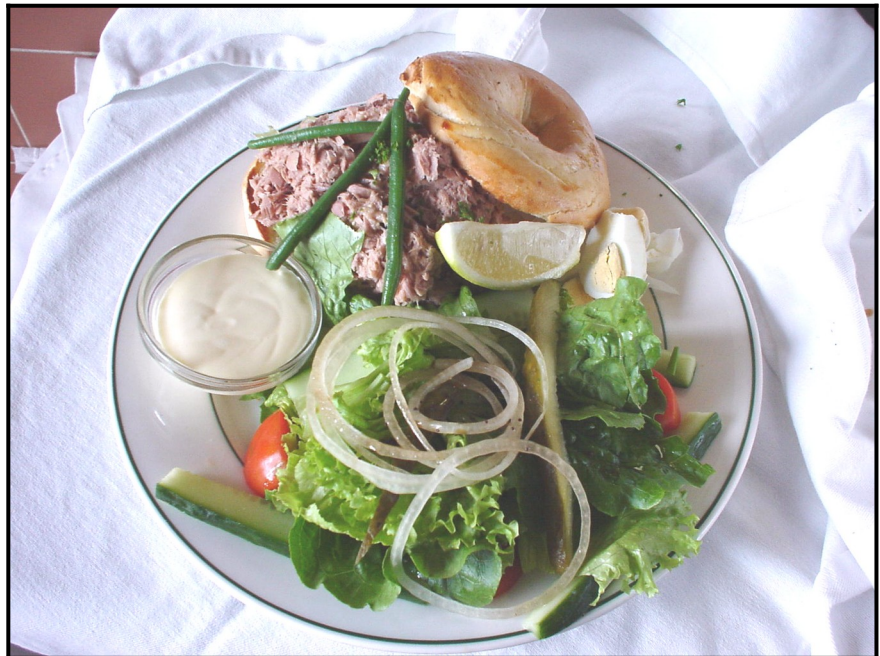
1 Bagel split
120g Tuna meat
1 Egg hard-boiled and cut
Olives
10g Young green beans blanched
2 slices Pecarino
Lettuce tomato and onion
Balsamic dressing*

Method

On lower half of bagel, place lettuce onions and tomato, top with tuna meat, beans, olives, egg and cheese. Close bagel decoratively.

Garnish

- A wedge of tomato and lemon.
- Chopped parsley.



Mugg and Bean Recipes

Bagel lox & cream cheese

R20.50

Ingredients

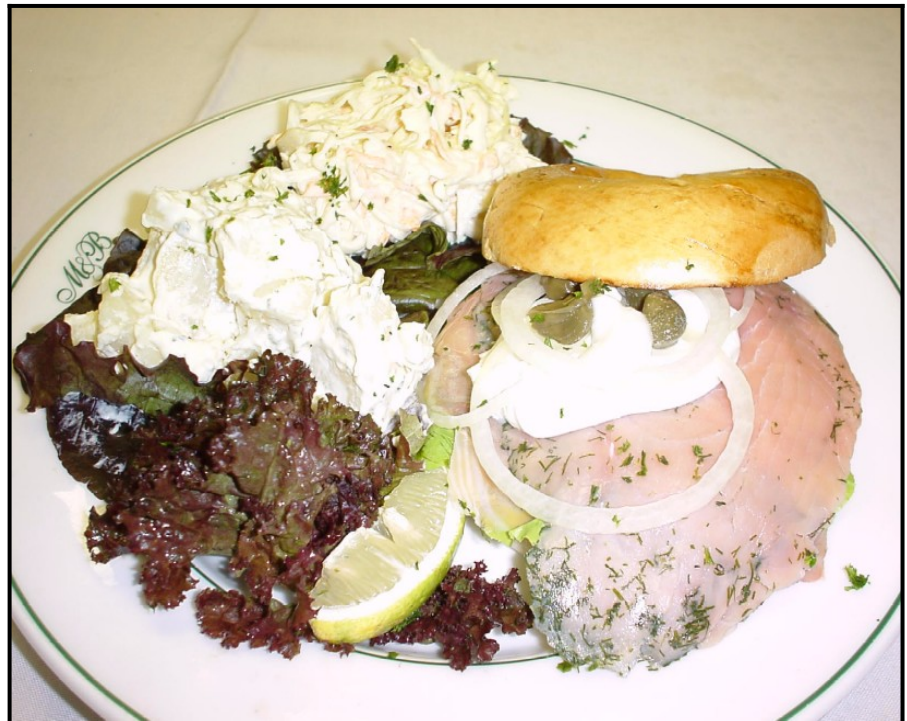
1 Bagel
80g Lox
1tble cream cheese
40g Coleslaw
40g Potato salad.
Lettuce and tomato
A wedge of garnish.

Method

- Split the bagel and spread with cream cheese.
- Place lettuce and tomato on the cream cheese.
- Top with the lox.
- Spoon a dollop of cream cheese on top of the lox
- Garnish with 4 capers and 4 onion rings
- See photos for details.

Garnish

- A wedge of lemon and tomato.
- Sprinkling of chopped parsley.



Mugg and Bean Recipes

Toasted bagel with scrambled eggs and smoked salmon R23.50

Ingredients

40g Smoked salmon
1 Toasted bagel
2 Eggs
50ml cream
Spring onion tops
Side salad
1 Wedge of lemon

Method

- Mix eggs with the cream and chopped up salmon.
- Heat a pan with a little butter.
- Pour mix into pan and stir slowly.
- When cooked place onto the bagel as per photo.
- Serve with a side salad.

Garnish

- A wedge of lemon.
- Chopped spring onions.

